

Pickled Cucumber Salad

Source: Chef Scotty

Yield: 8 servings

1 pound cucumbers, peeled and sliced (see notes)
1 pound sweet onions, halved and thinly sliced
 $\frac{3}{4}$ cup apple cider or distilled white vinegar
Salt & Pepper to taste
 $\frac{1}{2}$ cup mayonnaise
1 Tablespoon minced fresh dill fronds



1. Combine cucumbers and onions with the vinegar, salt and pepper. Allow to sit in the refrigerator for at least 2 hours and up to 24 hours.
2. Drain the pickles and return to the mixing bowl. Add the mayo and dill and mix well.

Chef Scotty's Notes:

We ate these pickles nearly every day at my grandparents' house during cucumber season. I like pickling cucumbers best with this recipe, but Persian cucumbers are also a good choice.

WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline
564-397-5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on July 5, 2019.
For previous article recipes visit <https://extension.wsu.edu/clark/?p=8163>